

# DZSQ

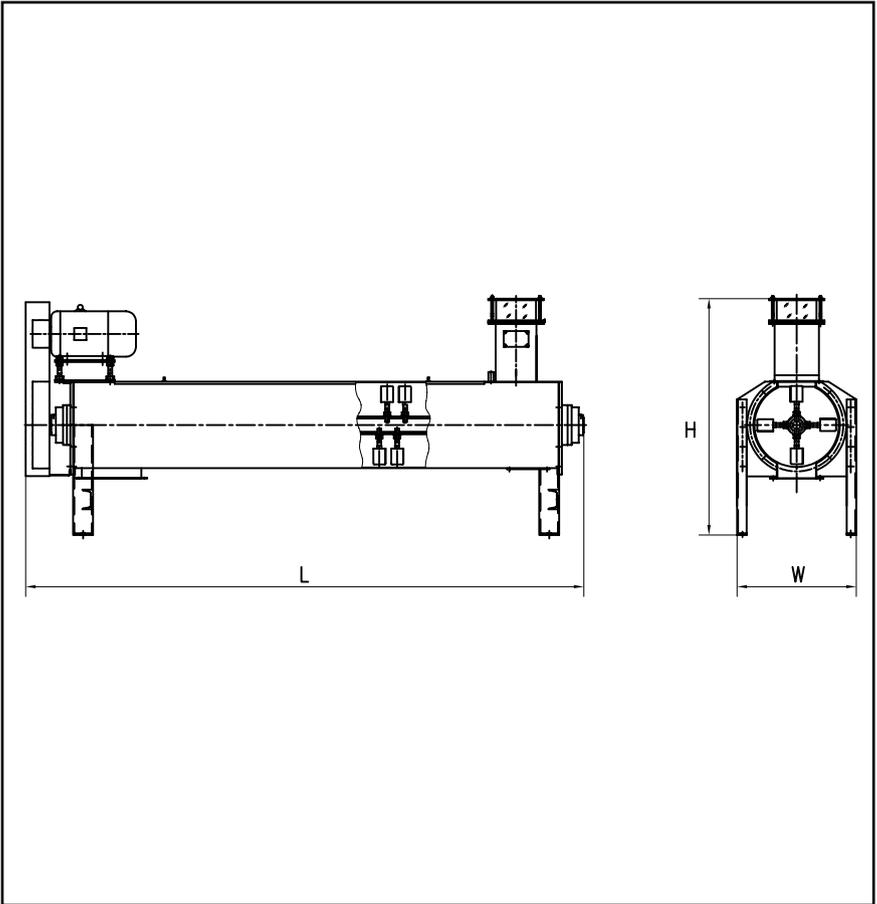
## DAMPENER

This DAMPENER is a single-rotor mixer designed for wheat conditioning and tempering, primarily used for the controlled addition of water to wheat grains. The tempering process is a critical step in flour milling, helping to reduce flour ash content and enhance flour whiteness. By ensuring uniform moisture distribution, the dampener supports optimal milling performance and consistent product quality.



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More details please visit [www.g-grain.com](http://www.g-grain.com) and download



Model	Capacity (t/h)	Power (kW)	Diameter (mm)	Length (mm)	Capacity (%)	Dimensions (L×W×H) (mm)
DZSQ-32/180	10	3	320	1800	4	2138×530×1709
DZSQ-40/200	15	5.5	400	2000	4	2365×600×1785
DZSQ-40/250	18	7.5-15	400	2440	4	2809×600×1820
DZSQ-50/280	26	11	500	2800	4	3188×716×2013
DZSQ-60/300	35	15	600	3000	4	3461×830×1777